

# MARCHESI MAZZEI

Fonterutoli Chianti  
Classico 2020

**\$24.99**

\* Suggested retail price



	Product code	943471
	Licensee price	\$22.49
	Format	12x750ml
	Listing type	Consignment
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Varietal(s)	Sangiovese 90 %
	Varietal(s)	Malvasia Nera 5 %
	Varietal(s)	Colorino 5 %
	Colour	Red
	Sugar content	1,4
	Closure type	Cork
	Length of aging	15 years

## ABOUT THIS WINERY

The history of Marchesi Mazzei is the story of Tuscany, uniting the family and famous region since the 11th century. The winery's roots in the territory span over 600 years and continue to expand through new wineries and vineyards, including Castello di Fonterutoli in the heart of Chianti Classico, Belgardo in Maremma (Tuscany), Zisola in Noto (Sicily) and Prosecco house Villa Marcello in Treviso (Veneto).

## TASTING NOTES

A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste. Great ability to pair tomato sauce pastas, BBQ, braised meats with spicy sauces and aged cheese.

## PRODUCTION NOTES

It comes from separate vinification of the 7 different company parcels, which spread across a unique range of soil and climate types, at an altitude from 220 to 570 metres above sea level in the heart of the Chianti Classico area.

Hand picked. Fermentation temperature at 26-28°C. Period of maceration for 16-18 days. Ageing for 12 months in French oak barrels. Refinement for 30-45 days in concrete tanks.



**- 93 Points -**  
James Suckling

**- 92 Points -**  
Falstaff